

NEEDLES & KNITS

W O O L S H O P

Mocha Cake

By Tove

Ingredients for Mocha Cake

200 gm finely ground hazelnuts or almonds
300 mL icing sugar
5 egg whites whipped stiff

NOTE: If you use store bought ground hazelnuts or almonds then you might have to increase the egg whites as they tend to be dry. Freshly ground hazelnuts or almonds have more moisture.

Directions

Mix all ingredients and spread evenly on two circular cookie trays covered in parchment paper (approximately 23 cm or 9 inches in diameter).
Bake in 350 degree oven for approximately 15 minutes. Cool.

Mocha Cream

400 mL whipping cream
5 tbs icing sugar
5 tbs strong coffee

Whip cream, icing sugar, coffee until whipping cream forms peaks. Spread on the cake after it has cooled. Place next crust on top and cover with rest of cream.
Cool for about 2-4 hours before serving.

